



## Dryfix

Product Code	Product Description	Pack size (kg)
12006	D/F Clove On 'S' De 4550	25
12055	D/F Mace On 'S' De 3840	25
12061	D/F Marjoram On 'S' De 1550	25
12104	D/F Pepper On 'S' De 9150	25
12138	D/F Rosemary On 'S' De 0910	25
11989	D/F Cayenne On 'S' De 1317	25
11990	D/F Cayenne On 'S' De 2832	25
11998	D/F Celery On 'S' De 0500	25

## Dryfix

Product Code	Product Description	Pack size (kg)
12000	D/F Cinnamon On 'S' De 0912	25
12013	D/F Coriander On 'S' De 4555	25
12028	D/F Garlic On 'S' De 0052	25
12038	D/F Ginger On 'S' De 0911	25
12054	D/F Mace On 'S' De 2021	25
12060	D/F Marjoram On 'S' De 3545	25
12072	D/F Nutmeg On 'S' De 3842	25
12080	D/F Onion On 'S' De 0205	25
12105	D/F Pepper On 'S' De 2020	25
12108	D/F Pepper On 'S' De 3540	25
12132	D/F Pimento On 'S' De 1620	25
12142	D/F Sage On 'S' De 1012	25
12149	D/F Thyme On 'S' De 1022	15

Dryfixes are extracts of peppers, spices and herbs on a carrier base, which is used when a flavour is

1. Neutral colour - Dryfixes impart no colour on the finished product
2. They are fully soluble in liquids.
3. Consistency - Dryfixes are a standardised product; they have guaranteed flavour; heat and volatile oil levels. They are not subject to natural variation.
4. Microbiology - Dryfixes are commercially sterile.

The carrier used is salt, dextrose or rusk dependent on the application of the product.

- ~ Salt - used when salt is already contained in a recipe.
- ~ Dextrose - used where salt isn't included in the product or serves as a process aid used as a low sodium alternative.
- ~ Rusk - not as soluble as salt or dextrose. Used in meat based seasonings.